

Coco Rôtie

McLaren Vale • Syrah, Viognier • 2015



Not content with the versions made over in the Rhône Valley, we've taken it a notch higher in fruity intensity with our Syrah Viognier from a superb, tiny-volume vintage.

The Story

In 638 AD, the legend of The Monkey King was born. Every bit as mischievous and furry as his smaller relatives - no amount of wine could quell his divine thirst and no amount of roasted coconuts (Noix de Coco Rôties) could satisfy his heavenly hunger. The Monkey King also possessed immense strength, able to lift barrels with ease and traverse continents with a single somersault.

The Wine

Our winemakers spied an impressive few rows of gorgeous, tiny-berried Shiraz in the McLaren Vale. It's the same grape as the Rhône's Syrah and as this wine is closer akin to its French cousin, we'll call it by his French name. The single vineyard plot belongs to old mate Jeff McMurtrie, whose family has been farmers in the region since 1882 and Jeff a grape grower for 18 years. It was hard work in 2015 – such a tiny vintage with no rain to speak of from Christmas to the March harvest.

Jeff inherited a vineyard with a bit of age – indeed the particular patch of vines that caught the Barrel Monkey's eye is in fact 30 years old. At this maturity they at least had the root system to delve deep down for water reserves in this thirsty vintage and the berries gained some pretty punchy intensity. All hand-picked, they were sorted at the cellar and popped into traditional old-fashioned open-top barrels for a long slow fermentation. 15 days at a slow tick, with a punchdown of the cap by hand twice a day to extract all the maximum flavour, aroma and colour.

Using the northern Rhône's ancient recipe of Syrah with an aromatic lift of Viognier, this single-vineyard red was all racked into premium small oak barriques for its malolactic ferment and 14 months rest in oak. The majority was seasoned casks, but 20% of it was treated to expensive new barrels to lend a substantial layer of vanilla-scented oak to this luscious, handcrafted red.

Tasting Note

Regally wrapped in a crimson cloak, Coco Rôtie is brimful with bright berry notes – raspberries, blackberries and apricot (classic for Viognier). Silky yet with firm tannins and bold, dense fruit – smoky blackberry married with a dark chocolate and raspberry liqueur – overlaid by toasty cedar and vanilla notes. These flavours will knit together and develop with time.

Food Pairing

Cracking match with beef and oxtail stew, steak and kidney pie or a pink rack of garlicky lamb.

Cellar Potential

All upfront, playful fruit right now, but will develop a feuillette of flavour complexity for 6 more years.



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Grapes: Syrah, Viognier
Alcohol (abv): 14.5%
Total Acidity: 6.60 g/l

Residual Sugar: 0.68 g/l
Wine pH: 3.75
Cellar Potential: 6 years



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